

WEST Search History

DATE: Friday, February 09, 2007

Hide?	Set Name	Query	Hit Count
	<i>DB=EPAB,JPAB; PLUR=YES; OP=OR</i>		
<input type="checkbox"/>	L17	l15 and L16	1
<input type="checkbox"/>	L16	coat or coating or coated or encapsulate or encapsulation or encapsulating or capsule or microcapsule	470771
<input type="checkbox"/>	L15	l13 and L14	60
<input type="checkbox"/>	L14	sucrose or sugar	22490
<input type="checkbox"/>	L13	sucralose	160
	<i>DB=USPT; PLUR=YES; OP=OR</i>		
<input type="checkbox"/>	L12	l10 and L11	23
<input type="checkbox"/>	L11	(coat or coating or coated or encapsulate or encapsulation or encapsulating or capsule or microcapsule).clm.	220491
<input type="checkbox"/>	L10	l8 and L9	73
<input type="checkbox"/>	L9	coat or coating or coated or encapsulate or encapsulation or encapsulating or capsule or microcapsule	870984
<input type="checkbox"/>	L8	l6 and L7	115
<input type="checkbox"/>	L7	(sucrose or sugar).clm.	16570
<input type="checkbox"/>	L6	(sucralose).clm.	205
<input type="checkbox"/>	L5	l3 and L4	930
<input type="checkbox"/>	L4	sucralose	953
<input type="checkbox"/>	L3	sucrose or sugar	158207
	<i>DB=PGPB; PLUR=YES; OP=OR</i>		
<input type="checkbox"/>	L2	10/391396	2
	<i>DB=USPT; PLUR=YES; OP=OR</i>		
<input type="checkbox"/>	L1	10/391396	0

END OF SEARCH HISTORY

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* * * * * STN Columbus * * * * *

FILE 'HOME' ENTERED AT 13:02:00 ON 09 FEB 2007

=> file frosti fsta
COST IN U.S. DOLLARS

SINCE FILE	TOTAL
ENTRY	SESSION
0.21	0.21

FULL ESTIMATED COST

FILE 'FROSTI' ENTERED AT 13:02:18 ON 09 FEB 2007
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FILE 'FSTA' ENTERED AT 13:02:18 ON 09 FEB 2007
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=> s sucrose
L1 25584 SUCROSE

=> s sucralose
L2 852 SUCRALOSE

=> s l1 and l2
L3 244 L1 AND L2

=> s layer
L4 23422 LAYER

=> s l3 and l4
L5 1 L3 AND L4

=> d all

L5 ANSWER 1 OF 1 FSTA COPYRIGHT 2007 IFIS on STN
AN 2000(06):P1036 FSTA
TI Model whey protein polymer dessert.
AU Mleko, S.; Gustaw, W.
CS Dep. of Food Sci., North Carolina State Univ., Campus Box 7624, Raleigh,
NC 27695-7624, USA
SO Milchwissenschaft, (2000), 55 (3) 149-151, 9 ref.
ISSN: 0026-3788
DT Journal
LA English
AB Model desserts were produced from polymerized whey proteins by a 2-stage polymerization method. In the first stage at pH 8.0, β -lactoglobulin molecules polymerize by disulphide bonds and in the second stage at lower pH (7.0), non-covalent bonds are favoured. Rheological properties of whey protein polymers with addition of sucrose (10%) at different stages of polymerization were measured. As addition of sucrose had a deteriorating effect on aggregation/polymerization of whey proteins, an attempt to develop a product using sugar substitute (sucralose, 0.02%) was made. Model desserts with sucralose had rheological properties characteristic for a gel. It is suggested that the observed rheopectic properties can be exploited in the production of multi-layer desserts.
CC P (Milk and Dairy Products)
CT DAIRY PRODUCTS; DESSERTS; PROTEINS MILK; WHEY; DAIRY DESSERTS; POLYMERIZATION; WHEY PROTEINS

=> s coat or coated or coating or encapsulate or encapsulated or encapsulation or capsule or microcapsule

L6 30391 COAT OR COATED OR COATING OR ENCAPSULATE OR ENCAPSULATED OR
ENCAPSULATION OR CAPSULE OR MICROCAPSULE

=> s 13 and 16

L7 4 L3 AND L6

=> d 1-4 all

L7 ANSWER 1 OF 4 FROSTI COPYRIGHT 2007 LFRA on STN

AN 532174 FROSTI

TI Isn't that sweet.

AU Stockwell A.C.

SO Baking and Snack, 2000, (May), 22 (4), 57-63 (0 ref.)

ISSN: 1092-0447

DT Journal

LA English

SL English

AB The possibilities for using sweeteners in the development of novel bakery products are considered. Aspects discussed include defining sweetness and the functions of sweeteners, functions of sucrose other than sweetening and suitable replacement ingredients (i.e. bulking agents), low calorie sweeteners, high-intensity sweeteners, synergistic sweeteners, sucralose, coating products (honeys, molasses and barley malt syrups), and the future for sweeteners in bakery products.

SH CEREAL PRODUCTS

CT BAKERY PRODUCTS; HIGH INTENSITY SWEETENERS; LOW CALORIE SWEETENERS;

SUCRALOSE; SWEETENERS

DED 8 Sep 2000

L7 ANSWER 2 OF 4 FROSTI COPYRIGHT 2007 LFRA on STN

AN 508927 FROSTI

TI Sugar chemistry.

AU Linden G.; Lorient D.

SO New ingredients in food processing: biochemistry and agriculture.,

Published by: Woodhead Publishing Ltd., Cambridge, 1999, 211-241 (0 ref.)

Linden G.; Lorient D.

ISBN: 1-85573-443-5

DT Book Article

LA English

AB Carbohydrates are defined and their functional properties are outlined. The chapter then describes the structure, properties, and applications of sucrose (including invert sugar, sucrose polyesters, polysorbates, sucroglycerides, and sucralose), lactose (including lactitol, lactulose, galacto-oligosaccharides, and lactobionic acid), parietal carbohydrates, plant oligosaccharides (including inulin, and oligofructose), alditols (including sorbitol, mannitol, isomalt, and xylitol), cyclitols, and sweeteners (including aspartame, saccharin, acesulpham-K, thaumatin, monellin, miraculin, alitame, stevioside, glycyrrhizine, and phyllodulcin). Finally, the use of sweetening substances in chocolate, jam, cooked sugars, toffee, fondants, fudges, sugar-coated products, and crystallized fruits is described.

SH CONFECTIONERY

CT APPLICATIONS; BASIC GUIDE; CARBOHYDRATES; CONFECTIONERY; DAIRY PRODUCTS; FUNCTIONAL PROPERTIES; LACTOSE; MOLECULAR STRUCTURE; POLYOLS; PROPERTIES; SUCROSE; SUGAR; SUGAR ALCOHOLS; SUGARS; SWEETENERS

DED 30 Nov 1999

L7 ANSWER 3 OF 4 FROSTI COPYRIGHT 2007 LFRA on STN

AN 472011 FROSTI

TI Sweetened extruded food products.

IN Denhartog L.; Heath C.R.; Ketelsen S.M.; Melege V.; Miller G.A.; Zannoni J.M.

PA Tate and Lyle Ltd plc

SO United States Patent
 PI US 5747091 B 19980505
 AI 19960917
 PRAI United Kingdom 19920330
 NTE 19980505
 DT Patent
 LA English
 SL English
 AB The invention relates to the production of sweetened, extruded food products, such as breakfast cereals and snack foods, containing the high-intensity sweetener sucralose. The sucralose provides at least 50%, preferably at least 75%, of the sweetness. The quality of the sweetness is claimed to be similar to that of sucrose, and sucralose can be incorporated at levels that provide sufficient sweetness without the need for a sugar coating. Further advantages with respect to processing and the physical properties of the products are also claimed with the use of sucralose. These include a reduction in stickiness and clumping of the extruded product, increased retention of crispness, a greater volume expansion during extrusion and lower bulk density.
 CT ADDITIVES; EXTRUDED FOODS; IMPROVEMENTS; READY TO EAT CEREALS; SNACK FOODS; SUCRALOSE; SWEETENERS; US PATENT
 DED 24 Jul 1998

 L7 ANSWER 4 OF 4 FSTA COPYRIGHT 2007 IFIS on STN
 AN 1991(12):V0152 FSTA
 TI Stabilized sucralose complex.
 IN Cherukuri, S. R.; Wong, L. L.
 PA Warner-Lambert Co.; Warner-Lambert, Morris Plains, NJ, USA
 SO United States Patent, (1990)
 PI US 4971797
 PRAI US @@@@-288512 19881222
 DT Patent
 LA English
 AB Sucralose is co-crystallized with a cyclodextrin to form a thermally stable sweetener composition which may be comminuted to form particles of desired size. It may be used in addition to or instead of known sweeteners, e.g. saccharin and sucrose, in a variety of foods. The molecular encapsulation of sucralose within the cyclodextrin protects it from discoloration by heat.
 CC V (Patents)
 CT ADDITIVES; DEXTRINS; PATENTS; POLYSACCHARIDES; STARCH; SWEETENERS; FOODS